

# MR. COFFEE®



**MODEL ECM10**

**Instruction Manual  
with Recipes**

**MR. COFFEE® STEAM ESPRESSO/  
CAPPUCCINO MAKER**

**READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE**

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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING THE MACHINE.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plugs or machine in water or other liquids.
4. This product is not recommended for use by children.
5. Turn control knob to "OFF" and unplug from electrical outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return this appliance only to the nearest Authorized Service Center for examination, repair or adjustment.
7. The use of accessory attachments not recommended for MR. COFFEE® products may cause hazards or injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or countertop or touch hot surfaces.
10. Do not place this appliance on or near a hot gas or electric burner or in a heated oven.
11. To disconnect, turn control knob to "OFF," then remove plug from wall outlet.
12. Do not use appliance for anything other than its intended use.
13. Use on a hard, flat level surface only, to avoid interruption of air flow underneath the appliance.
14. Always be sure water reservoir cap is tightened securely before turning appliance on.
15. DO NOT remove cap until pressure is completely relieved.  
See Section "CAUTION: PRESSURE" on Page 3.
16. **CARAFE USE AND CARE**  
Breakage may occur if the following instructions are not followed:
  - a. This carafe is designed for use with your MR. COFFEE® Espresso/Cappuccino Maker and therefore must never be used on a rangetop or in any oven, INCLUDING A MICROWAVE.
  - b. Do not set a hot carafe on a wet or cold surface.
  - c. Do not use a cracked carafe or a carafe with a loose or weakened handle.
  - d. Do not clean the carafe with cleansers, steel wool pads or other abrasive materials.
  - e. Discard carafe immediately if it is ever boiled dry.
  - f. Avoid sharp blows, scratches or rough handling.
17. **WARNING: To reduce the risk of fire or electric shock, do not remove any service covers. No user serviceable parts inside. Repair should be done by authorized personnel only. Opening the bottom service cover will void the warranty.**

**THIS UNIT IS FOR HOUSEHOLD USE ONLY**  
**SAVE THESE INSTRUCTIONS**

## SPECIAL CORD SET INSTRUCTIONS

1. A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
2. An extension cord may be purchased and used if care is exercised in its use.
3. If an extension cord is used, the marked electrical rating of the extension cord must be at least 10 amps and 120 volts. The resulting extended cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

**This appliance has a polarized plug (*one blade is wider than the other*). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.**

### CAUTION: PRESSURE

**In order to avoid possible burns to body parts and/or other injury from hot steam and water, NEVER open the cap while your MR. COFFEE® Steam Espresso/Cappuccino Maker is turned on or as long as there is pressure in the water reservoir.**

**In order to check if the appliance is under pressure, proceed as follows:**

1. Turn the control knob to the "OFF" position and unplug the appliance.
2. Rotate the control knob to the "STEAM" position. If steam comes out of the frothing tube, then the water reservoir is still under pressure. Turn the control knob to the "OFF" position.
3. To release the pressure, hold a pitcher with water under the frothing tube and immerse the frothing aid in the water. SLOWLY TURN THE CONTROL KNOB TO THE "STEAM" POSITION AND RELEASE THE STEAM.
4. When the frothing tube stops releasing steam, slowly remove the cap.
5. Turn the control knob back to the "OFF" position.
6. **Do not remove the filter holder at any time during the brewing process or until pressure is relieved.**
7. **Use caution when removing the filter holder from the brew head. The metal parts may still be very hot. Also, there may be hot water floating on the top of the filter basket.**
8. If the filter holder is blocked, allow the appliance to cool down, then release the steam with the instructions above. The blockage may be caused by too finely ground coffee. See "PROBLEMS AND CAUSES" on Page 11.
9. **WHEN CLEANING THE FROTHING NOZZLE:** Place a frothing pitcher or large cup (*with at least an 11 ounce capacity*) half full of water under the frothing aid. **Make sure the tip of the frothing tube is submerged in liquid before turning the control knob to the "steam" position.**

# INTRODUCTION

Congratulations! You are the owner of a MR. COFFEE® ECM10 Steam Espresso/Cappuccino Maker. This unique appliance has been designed to provide you with delicious espresso/cappuccino quickly and conveniently.

Espresso is a unique method of coffee brewing in which hot water is forced through finely ground coffee. Popular in Europe, it is a far richer and more full-bodied brew than regular American coffee. Because of its richness, espresso is usually served in 1-1/2 to 2 oz. portions, in demitasse cups.

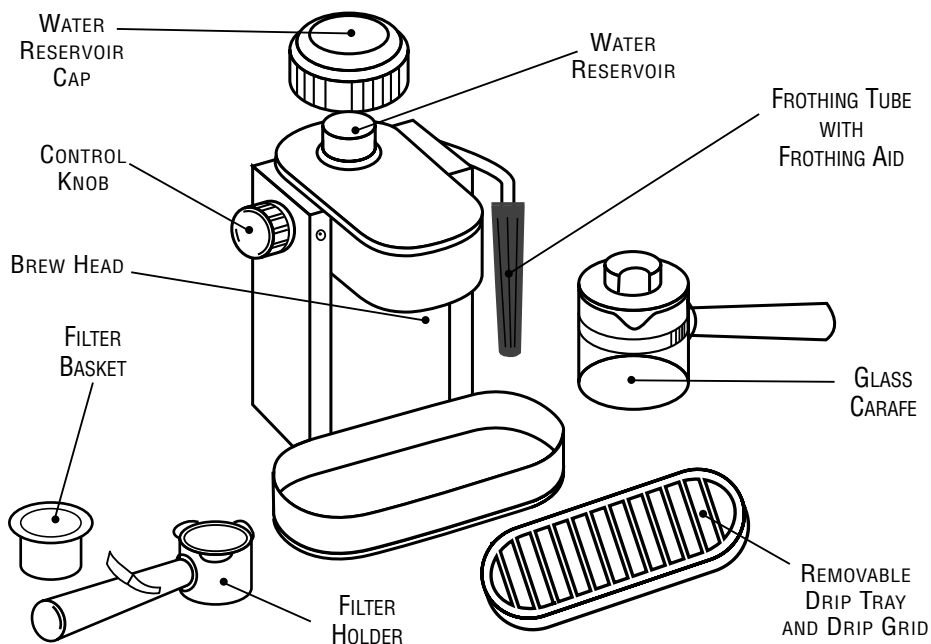
Most espresso drinkers outside of Europe prefer cappuccino, a drink made with about one third espresso, one third steamed milk, and one third frothed milk. Preparing espresso or cappuccino is very different from brewing regular drip coffee in that **this appliance operates under pressure and requires special attention.**

Please read **ALL** of the instructions, cautions, notes and attentions in this Instruction Manual carefully before you begin to use this appliance. Proper care and maintenance will ensure the long life of the MR. COFFEE® Steam Espresso/Cappuccino Maker and its trouble-free operation. Save these Instructions and refer to them often for cleaning and care tips.

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## DIAGRAM OF PARTS



## HOW TO PREPARE QUALITY ESPRESSO AND CAPPUCCINO AT HOME

### THE COFFEE

The coffee should be freshly ground, dark roasted variety. You may want to try a French or Italian roast. Pre-ground coffee will only retain its flavor for 7 – 8 days, provided it is stored in an air-tight container, in a cool, dark area. Do not store in a refrigerator or freezer.

Whole beans are recommended, to be ground just before use. Coffee beans stored in an air-tight container will keep up to 4 weeks before they begin to lose their flavor.

### THE GRIND

This is a vital step in the espresso making process and takes practice. The coffee must be of a medium grind.

- **The correct grind should look gritty, like salt or sand.**
- If the grind is too fine, the water will not flow through the coffee even under pressure. This grind looks like powder and feels like flour when rubbed between fingers.
- If the grind is too coarse, the water flows through the coffee too fast, preventing a full-flavored extraction.

Be sure to use a quality grinder or Burr Mill for uniform consistency in your espresso grind. Oval shaped coffee grinders are not recommended because the grind is not consistent. We recommend using a MR. COFFEE® Burr Mill. The burr method of grinding ensures a more precise, even grind.

## BEFORE BREWING YOUR FIRST CARAFE OF ESPRESSO

Please refer to Page 5 for Diagram of Parts.

1. Turn the control knob to the “OFF” position and make sure that the appliance is unplugged from the electrical outlet.
2. First remove and then wash the carafe, lid, filter basket and filter holder in a mixture of mild detergent and water. Rinse each thoroughly and replace into the machine. See “How to Brew Espresso” below for instructions on removal and replacement of filter basket and holder.
3. To clean the inside of the machine, follow steps for “How to Brew Espresso” below, using water only. Do not immerse the appliance in water or attempt to reach any internal parts of the machine.

## HOW TO BREW ESPRESSO

1. Turn the control knob to the “OFF” position.
2. Fill the glass carafe with cold water to the designated marking for the desired number of servings of espresso or cappuccino. Never use warm or hot water to fill the water reservoir.

SERVINGS	ESPRESSO	CAPPUCCINO
2	2 Cup marking on carafe	Midpoint between 2 and 4 cup mark on carafe
4	4 Cup marking on carafe	Top of metal band on carafe

3. Remove the water reservoir cap and pour the water into the water reservoir.  
Do not fill to the top of the reservoir or there will not be enough area to generate steam.  
**CAUTION:** Do not pour water into the tank while the appliance is on. Check to make sure the control knob is in the “OFF” position.
4. Screw the cap back on top of the water reservoir. **Make sure it is on tight.**

## PREPARING THE COFFEE

1. Place the filter basket in the filter holder. (See Figure 1)
2. Fill with fresh, fine ground espresso coffee to the 2 or 4 cup mark of the filter basket. Do not fill above the 4 cup markings. Clean any excess coffee from the rim of the filter holder. This will assure proper fit under the brew head.

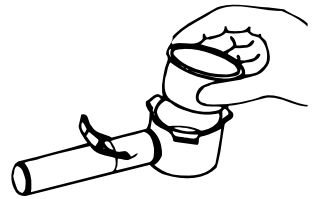


FIGURE 1

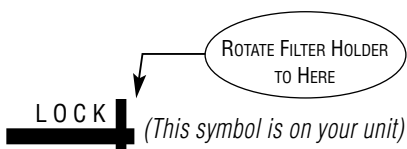
### ATTENTION:

**Do not tamp or compress coffee.**

**Do not overfill the filter basket.**

**This might cause clogging or overflow.**

- Place the filter holder underneath the brew head so that the handle is positioned to the left of center. (See Figure 2) Lift the filter holder up and insert into the brew head. Rotate handle completely to the right until it stops at the "LOCK" position. Make sure the filter holder is secure. (See Figure 2)



## BREWING ESPRESSO

**ATTENTION: IF YOU ARE PLANNING TO MAKE CAPPUCCINO, PLEASE REFER TO THE NEXT SECTION "HOW TO MAKE CAPPUCCINO:"**

- Make sure the drip grid is in place on the drip tray.
- Place the cover on the carafe so the lid opening faces the spout, and set it on the drip tray. The filter holder nozzle should rest above the aperture of the decanter lid.
- Make sure the control knob is in the OFF position.
- Plug the power cord into an electrical outlet and rotate the control knob upward to the "cup" symbol, which begins the brewing process. The light will illuminate to let you know that the machine is on. (See Figure 3)
- Espresso will begin to flow into the carafe in about three minutes.
- When the espresso has stopped flowing into the carafe, turn the control knob to the "OFF" position. Unplug the power cord and allow the machine to cool. Do not remove reservoir cap until the pressure in the machine has been released. Follow procedures in section marked "**CAUTION: PRESSURE**" on Page 3.

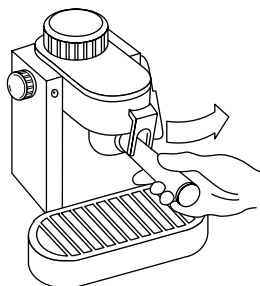


FIGURE 2

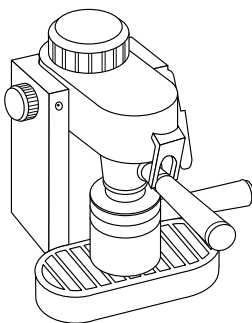


FIGURE 3

**CAUTION:** Do not remove reservoir cap or filter holder at any time while the appliance is under pressure or until the appliance has cooled down. Follow the procedures marked "**CAUTION: PRESSURE**" on Page 3 to relieve the pressure before removing the reservoir cap or filter holder.

- After the machine has cooled down and all pressure has been relieved, remove the filter holder from the brew head. Using the filter retainer clip to secure the filter basket in the filter holder, turn the filter holder upside down to empty. Rinse the filter basket and holder with water.

**CAUTION:** The metal parts of the filter holder might still be very hot. Make sure to use the filter retainer clip when discarding the grounds. Cool these parts by running under cold water.

- For cleaning instructions, refer to Page 9.

# HOW TO MAKE CAPPUCCINO

Cappuccino is espresso topped with steamed and frothed milk. Frothing milk for cappuccino takes practice. Do not be discouraged if it is not perfect the first time. The milk should be half steamed (*bottom of pitcher*) and half froth (*top of pitcher*). It may take a few times before you perfect this process.

For best results, we recommend frothing the milk in a separate pitcher and pouring the milk into your coffee. The milk and pitcher should be cold. Do not use a pitcher which has just been washed in warm water. We also recommend a stainless steel frothing pitcher and a beverage thermometer, if you own one, for preparing the best froth and steamed milk.

1. The first step in making cappuccino is to make espresso. Therefore, fill the glass carafe with cold water to the designated marking for the desired number of servings. Never use warm or hot water to fill the water reservoir. (*See Chart from "How to Brew Espresso" on Page 6*)

- For 2 servings, fill the decanter with water to the midpoint between the 2 and 4 cup markings.
- For 4 servings, fill the decanter with water up to the top of the metal band.

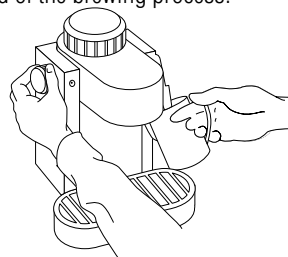
2. Follow steps 1 – 3 in "Brewing Espresso" on Page 6.

3. Fill a small stainless steel or ceramic pitcher 1/3 full with cold milk and set next to machine. Skim or 2% milk will be the easiest to froth.

4. Rotate the control knob to the "cup" marking. The espresso will begin to flow in about three minutes. As soon as the espresso reaches the steaming symbol on the glass carafe, turn the control knob to the OFF position. At this time the unit has created enough pressure and steam to start frothing the milk. Frothing the milk before finishing the espresso prevents you from running out of steam. This can happen if you froth towards the end of the brewing process.

5. Hold the pitcher under the frothing tube so that the frothing aid is slightly immersed in the milk. Turn the control knob slowly to the "steam" position. Gently move the pitcher in a circular motion around the steam nozzle. Because warm milk does not froth, the milk should be frothed from just below the surface. (*See Figure 4*)

6. When the milk has doubled in volume, or, if you are using a beverage thermometer, when the milk has reached 100°F insert the frothing aid deeper into the milk to further heat the milk.



**FIGURE 4**

**NOTE: FROTHING PITCHER  
NOT INCLUDED UNLESS  
OTHERWISE NOTED**

To avoid splattering of hot milk, do not let the frothing aid go above the surface of the milk. After frothing is completed, turn the control knob back to the "OFF" position. Set the pitcher aside and allow the frothed milk to settle. Turn the control knob to the "cup" position to finish making espresso.

7. When the espresso has stopped flowing into the carafe, turn the control knob to OFF. Pour the espresso into a cup which has the capacity of at least 5 ounces. Then add the steamed milk to the espresso and spoon on the frothed milk.



8. Follow the instructions on Page 3 under section marked “**CAUTION: PRESSURE**” to flush out any residual milk from the frothing tube and frothing aid.
9. Unplug the power cord and allow the machine too cool. **Do not remove the reservoir cap or filter holder until the pressure in the machine has been released.** Follow procedures in section marked “**CAUTION: PRESSURE**” on Page 3 to relieve the pressure.
10. Continue to follow steps 7 – 8 in “Brewing Espresso” on Page 7.

## CLEANING YOUR ESPRESSO/CAPPUCCINO MAKER

1. Unplug the power cord from the electrical outlet.
2. Remove frothing aid and wipe frothing tube and aid with a damp cloth. The frothing tube may still be hot, do not touch it with your hands. If steam does not flow through the frothing tube, the tube may be blocked with milk. Turn off and unplug the appliance. After the appliance has cooled, clean the frothing tube with a needle.
3. The carafe, carafe lid, filter holder, filter basket, and drip tray can be washed with soapy water or placed on the top rack only of your dishwasher. **CAUTION:** Do not immerse appliance in water. Do not remove reservoir cap while appliance is under pressure. See Section “**CAUTION: PRESSURE**” on Page 3.
4. After the pressure has been released, remove reservoir cap. Discard the remaining water through the top opening of the water reservoir by turning the appliance upside down over the sink. Always empty the water reservoir of any water between uses. Do not immerse appliance in water. Screw the reservoir cap back in place.
5. Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads as they will scratch the finish.
6. Do not store the filter holder in the brew head. **This can adversely affect the seal between the brew head and the filter holder while brewing espresso.**

### DELMING

Mineral deposits built-up in the Espresso Maker will affect the operation of the appliance. Your Espresso Maker must be delimed when you begin to notice an increase in the time to brew espresso, or when there is excessive steaming. Also, you may notice a build up of white deposits on the surface of the brew head.

The frequency of cleaning depends upon the hardness of the water used. The following table gives the suggested cleaning intervals.

#### SUGGESTED CLEANING INTERVAL

Type of Water	Cleaning Frequency
Soft Water	Every 80 Brew Cycles
Hard Water	Every 40 Brew Cycles

# YOUR ESPRESSO / CAPPUCCINO MAKER MAY BE DELIMED USING WHITE HOUSEHOLD VINEGAR, AS FOLLOWS:

## TO DELIME WATER RESERVOIR:

1. Make sure the control knob is in the center OFF position and that the power cord is disconnected from the electrical outlet.
2. If the appliance is cool and the pressure has been released, (*See Section "CAUTION: PRESSURE" on Page 3*) remove the reservoir cap and pour 8 ounces of fresh, undiluted white household vinegar into the water reservoir.
3. Allow appliance to sit overnight with the vinegar solution in the water reservoir.
4. Discard vinegar through the top opening of the Espresso Maker by turning the machine upside down over the sink.
5. Rinse the water reservoir thoroughly with tap water by filling tank half full with water and then pouring the water back out into the sink, repeating this step twice.

## TO DELIME INTERNAL PARTS:

1. Make sure you delime the inside of the water reservoir first by following Step 5 under the "Deliming" section on the bottom of Page 9.
2. Make sure all controls are OFF, the power cord is disconnected from the electrical outlet, the appliance is cool and all pressure in the appliance has been released. (*See Section "CAUTION: PRESSURE" on Page 3*) Remove the cap and pour 8 ounces of fresh undiluted white household vinegar into the water reservoir.
3. Screw the cap back on top of the water reservoir. Make sure the cap is on tight.
4. Insert the filter holder into the brew head and place the glass carafe with lid on the drip tray.
5. Plug the power cord into the electrical outlet.
6. Place a cup with cold water under the frothing tube. Turn the control knob to the "cup" position. When vinegar begins to flow into the carafe, insert the frothing tube and frothing aid into the water and slowly turn the control knob to the "steam" position. After a few seconds turn the control knob to the OFF position. This will clean any residue left in the frothing tube from frothing milk.
7. Turn the control knob to the "cup" position. When all the vinegar has been pumped into the carafe and the flow has stopped, turn the control knob to OFF and allow the appliance to cool.
8. Repeat Steps 1 – 7 using only tap water to rinse any remaining traces of vinegar out of the machine. Repeat this rinsing process twice, allowing the machine to cool and pressure to be released before each rinsing.

## CARAFE CLEANING

Hard water can leave a whitish mineral deposit inside the carafe. Coffee discolors these deposits, sometimes leaving a brownish stain inside the carafe. To remove these stains, follow these simple steps:

1. Use a solution of equal parts white vinegar and hot water.
2. Let solution stand in carafe for about 20 minutes and then discard.
3. Wash and rinse the carafe thoroughly using a soft cloth. Do not use harsh abrasive cleaners. These may cause scratches which can lead to breakage.

# PROBLEMS AND CAUSES

PROBLEM	CAUSES	SOLUTIONS
Coffee does not come out	<ul style="list-style-type: none"> <li>• No water in reservoir</li> <li>• Coffee grind is too fine</li> <li>• Too much coffee in the filter</li> <li>• cap is not secure, steam is escaping</li> <li>• Appliance was not turned on or plugged in</li> <li>• Coffee has been tamped / compressed</li> </ul>	<ul style="list-style-type: none"> <li>• Add water</li> <li>• Grind coffee medium ground</li> <li>• Fill filter only to 4 Cup mark</li> <li>• Tighten cap</li> <li>• Plug unit into electrical outlet. Turn on</li> <li>• Refill filter basket with coffee. DO NOT TAMP</li> </ul>
Coffee comes out around the edge of the filter holder	<ul style="list-style-type: none"> <li>• Filter holder not rotated to full lock position</li> <li>• Coffee grounds around the filter basket rim</li> <li>• Too much coffee in the filter basket</li> </ul>	<ul style="list-style-type: none"> <li>• Rotate filter holder to full lock</li> <li>• Wipe off rim; fill only to 4 Cup mark</li> <li>• Fill only to 4 Cup mark</li> </ul>
No steam is generated	<ul style="list-style-type: none"> <li>• Water reservoir is empty</li> <li>• Too much water in the reservoir – no room for steam</li> <li>• Appliance is not turned on</li> <li>• Frothing tube is blocked</li> </ul>	<ul style="list-style-type: none"> <li>• Fill reservoir with correct amount of water. See Page 6</li> <li>• Empty some water from reservoir. See Page 6</li> <li>• Turn on unit with control knob</li> <li>• Following frothing stage, operate frothing function for 1 – 2 seconds to extract excess milk. Or, turn off unit, allow unit to cool, unplug unit and clean out frothing tube with a needle.</li> </ul>
Milk is not foamy after frothing	<ul style="list-style-type: none"> <li>• Ran out of steam</li> <li>• Milk is not cold enough</li> </ul>	<ul style="list-style-type: none"> <li>• Pour in the required amount of water to make cappuccino. See Page 6</li> <li>• Chill milk and frothing pitcher prior to making cappuccino</li> </ul>
Coffee comes out too quickly	<ul style="list-style-type: none"> <li>• Ground coffee is too coarse</li> <li>• Not enough coffee in filter basket</li> </ul>	<ul style="list-style-type: none"> <li>• Use a finer grind</li> <li>• Use more coffee</li> </ul>
Coffee is splattering out of frothing tube	<ul style="list-style-type: none"> <li>• Water tank is empty or low, not enough pressure</li> </ul>	<ul style="list-style-type: none"> <li>• Once unit has cooled, use more water to brew espresso</li> </ul>

# RECIPE IDEAS THAT YOU WILL LOVE TO TRY!

## **CAFÉ MOCHA**

One ounce of chocolate syrup, one shot of espresso, 1 cup frothed milk

## **CAFÉ AMERICANO**

1/2 espresso and 1/2 hot water

## **CAFÉ MACCHIATO**

1/3 espresso and 2/3 steamed milk

## **CAFÉ LATTE**

1/4 espresso and 3/4 steamed milk, pour both in a mug at the same time

## **CAFÉ AU LAIT**

1/2 espresso, 1/2 steamed milk

## **MOCHA HOT CHOCOLATE**

Add 2 oz. of espresso to one cup of hot chocolate

## *(FOR THE OVER 21 CROWD)*

## **SAN FRANCISCO CAPPUCCINO**

Espresso, hot steamed chocolate, Brandy, topped with cream and cinnamon

## **CAFÉ IRISH**

Espresso, Irish whiskey, topped with whipped cream

## **CAFÉ TUACA**

Espresso, Tuaca liqueur, topped with whipped cream

## **CAFÉ VIENNA**

Espresso, Brandy, topped with whipped cream

## **CAFÉ TIA MARIA**

Espresso, Tia Maria liqueur, topped with frothed milk

## **CAFÉ GRAND MARNIER**

Espresso, Grand Marnier liqueur, topped with whipped cream and grated orange peel

## **MEXICAN CAFÉ**

Espresso, Kahlua, Tequila, topped with whipped cream

## **CAFÉ ROMANO**

Espresso, Brandy and lemon twist

# **IF SERVICE IS REQUIRED, DO NOT RETURN TO YOUR STORE**

FOR SERVICE, CALL 1-800 MR COFFEE (1-800-672-6333)

9:00 A.M. TO 6:00 P.M., EASTERN STANDARD TIME, MONDAY THROUGH FRIDAY

9:00 A.M. TO 3:00 P.M., EASTERN STANDARD TIME, SATURDAY

**TO ASSIST US IN SERVING YOU, PLEASE HAVE THE MODEL NUMBER  
(ECM10) AND DATE OF PURCHASE AVAILABLE.**

## **PLEASE DO NOT RETURN THIS APPLIANCE TO YOUR STORE.**

All repairs must be made by SUNBEAM or by an *Authorized* Sunbeam Service Center.

Please call us for assistance or for the location of the nearest Authorized Sunbeam Service Center.

## **We welcome your questions, comments or suggestions.**

Please include your name, address and telephone number so we can reach you if necessary. Do not send product to the address below.

**CONSUMER SERVICE DEPARTMENT**

**SUNBEAM PRODUCTS, INC.**

**P.O. Box 948389**

**Maitland, FL 32794-8389**

or e-mail: [consumeraffairs@consumer.sunbeam.com](mailto:consumeraffairs@consumer.sunbeam.com)

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# 1-YEAR LIMITED WARRANTY

Sunbeam Products, Inc. ("Sunbeam") warrants that for a period of **ONE** year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace this product or any component of the product found to be defective during this warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Sunbeam dealers, service centers or retail stores selling Sunbeam products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Sunbeam or an Authorized Service Center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

Sunbeam shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

## HOW TO OBTAIN WARRANTY SERVICE

Take the product to an Authorized Sunbeam Service Center. You can find the nearest Authorized Sunbeam Service Center by calling **1-800-672-6333**. If a Service Center is not conveniently located, attach a tag to the product that includes your name, address, daytime telephone number and description of the problem. Include a copy of the original sales receipt. Carefully package the product and send either by UPS or Parcel Post with shipping and insurance prepaid to:

**SUNBEAM SERVICE CENTER**  
**c/o Warranty Center**  
**117 Central Industrial Road**  
**Purvis, MS 39475**

**DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE.**

If you have any questions regarding this warranty please call 1-800-672-6333.



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